

## Coffe Milk Stout 14

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **38**
- SRM **30.7**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (63.5%)	80 %	7
Grain	Monachijski	1 kg (15.9%)	80 %	16
Grain	Carafa III	0.25 kg (4%)	70 %	1100
Grain	Jęczmień palony	0.25 kg (4%)	55 %	1100
Sugar	Milk Sugar (Lactose)	0.5 kg (7.9%)	76.1 %	0
Grain	Płatki owsiane	0.3 kg (4.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5.1 %
Boil	East Kent Goldings	40 g	20 min	5.1 %

### Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa	200 g	Secondary	2 day(s)